For Cinnamon Marshmallows

1. Spray a 9-x-13-inch pan with nonstick spray.
2. Mix gelatin with 1/2 cup of water in bowl of electric mixer. Set aside.
3. In medium saucepan, mix together remaining 1/2 cup of water, sugar and corn syrup.
4. Cook over medium heat for 12 to 15 minutes, until mixture reaches 240°F. Remove from heat and rest for 1 minute, until temperature reaches 230°F.
5. Pour sugar mixture into gelatin and water.
6. Whip on medium speed for 2 minutes, or until mixture begins to thicken. Add salt. Continue to whip for 8 to 10 minutes, until mixture doubles in size.
7. Add cinnamon extract. Whip for 1 minute.
8. Spray a spatula with nonstick cooking spray. Pour marshmallow mixture into prepared 9x13-inch pan. Smooth using spatula. Marshmallow will be very sticky.
9. Sprinkle cinnamon on top of marshmallow. Rest for 4 hours, or until set.
10. Combine cornstarch and powdered sugar in small bowl.
11. Once marshmallow mixture is set, lightly brush a knife with oil, then cut into 24 squares. Roll in cornstarch and powdered sugar mixture.
12. Store in airtight container.

For White Hot Chocolate

1. Stir together milk, vanilla, and white chocolate chips in a saucepan. Bring to a simmer over medium-low heat, stirring occasionally.
2. Serve hot, topped with cinnamon marshmallows.

INGREDIENTS

**Cinnamon Marshmallows (Makes 24 Marshmallows)**
- 3/4 ounce (3 packets) unflavored gelatin
- 1 cup water, divided
- 2 cups sugar
- 1/3 cup light corn syrup
- Pinch salt
- 1/2 tablespoon cinnamon extract
- 1/8 teaspoon ground cinnamon
- 1/2 cup cornstarch
- 1/2 cup powdered sugar

**White Hot Chocolate (Makes 1 Serving)**
- 1 cup milk
- 1 drop vanilla extract
- 1/4 cup white chocolate chips

This recipe has been converted from a larger quantity in the restaurant kitchens. The flavor profile may vary from the restaurant’s version. As a reminder, while preparing this recipe, please supervise children who are helping or nearby.

©Disney